

OPERATING INSTRUCTIONS



King Edward Classic 25 oven

Initial checks & operating instructions

- 1 Always check the oven thoroughly prior to using it:
 - Is the mains lead in good working condition? Do not push excess flex under the baker, and make sure the cord is kept well away from the oven feet as it could become trapped.
- 2 Before the oven heats up - take out the two wire trays.
- 3 Plug baker in at socket and switch on fan oven switch – you should hear the fan running. Turn the thermostat knob to desired setting; we recommend 190 - 200°C. The neon light will go on.
- 4 While the oven is warming up load the potatoes onto the trays ready to cook
- 5 The neon light will go off in approximately 10 minutes; this will indicate that the oven has reached temperature. Using oven gloves, load the prepared trays into the oven.

Cooking Guide

24 x 8oz potatoes at 190 - 200°C for approx 60 minutes

18 x 10oz potatoes at 190 - 200°C for approx 70 minutes

You may set the audible timer for the desired cooking period, this will ring and the neon light will go off when the time is up. When cooked sufficiently, the potatoes will feel soft when gently squeezed, they can then be transferred to the top display cabinet where they will be kept hot.

NB: the top oven cabinet is heated by the main oven so leave the main oven running at normal cooking temperature, i.e. 190-200°C.

When the oven is fully loaded, particularly with larger potatoes, air-flow inside may become restricted, in this case it may be desirable to reduce the cooking temperature whilst increasing the cooking time.

If you intend to cook products other than potatoes, adjust the temperature and cooking times according to the product's cooking instructions - bearing in mind this is a fan assisted oven with reduced cooking times.

Cooking hints & tips:

- Avoid opening the main oven door unnecessarily as this will cause heat loss and lengthen the cooking time.
- Do not turn the thermostat control up to its full setting, as this will invariably burn the outside of the potatoes before the inside is cooked. High or Full setting will not necessarily cook the potatoes quicker, and is more likely to burn the outside before the inside is cooked. Moderate heat for longer is recommended.
- Taking the trays out and positioning the potatoes before loading will enable you to gain the maximum capacity from your baker.

Safety Notes & Cleaning:

- As with any oven, the operator should not stand close to the oven when opening it, as the steam released when cooking potatoes can scald.
- The interior of the oven will get very hot during operation. **ALWAYS** use an oven glove when operating a hot oven or removing potatoes from it to avoid injury.
- Baked potatoes can occasionally burst – make sure you only handle the baked potatoes using appropriate oven gloves, preferably to elbow length.
- For guidance on cleaning the oven after use, please refer to the OPERATING MANUAL.



OPERATING INSTRUCTIONS



King Edward Classic 25 oven

- Before you switch the oven on - take out the two wire trays.
- Switch the oven on – the fan will start working.
- Turn the thermostat knob to 190 - 200°C. The neon light will go on.
- While the oven is warming up load the potatoes onto the trays ready to cook.
- The neon light will go off in approximately 10 minutes; the oven is now ready to cook.
- Using oven gloves, load the prepared trays into the oven.
- Set the timer for 45 minutes.
- When the timer bell goes after 45 minutes, check the progress of the potatoes as some will take a shorter time than others – do not overcook.
- Reset the timer for a further 15 minutes – most of the potatoes will cook in approx 60 minutes.
- Once potatoes are cooked transfer them to the top display area.
- To keep the potatoes warm in the top area **you must leave the main oven running** at normal cooking temperature, i.e. 190-2000 C.
- Avoid opening the main oven door unnecessarily as this will cause heat loss and lengthen the cooking time.
- Do not turn the thermostat control up to its full setting, as this will burn the outside of the potatoes before the inside is cooked.
- The interior of the oven will get very hot during operation. **ALWAYS** use an oven glove when operating a hot oven or removing potatoes from it to avoid injury.

